

<u>Wine Specification Sheet – Issue 2: 04 June 2020</u>			
1	<u>Label Specification</u> Class of wine: Wine of Origin: Cultivar: Vintage: Alcohol: A Number:	Second Label Simonsberg Paarl Chenin Blanc 2019 14.0 % A1165	
			
2	<u>Fermentation & Maturation</u> Winemaker: Primary Fermentation: Pressing Method: Secondary Fermentation: Maturation: Analyses: Quantity for bottling: Bottling Date:	Lola Nicholls and Alexander Milner Cold fermentation in stainless steel tank Stainless steel basket press No MLF No MLF Actual Alcohol – 14.16 %, RS – 2.1 g/l, VA – 0.26 g/l, pH – 3.60 TA – 4.9 g/l F SO ₂ – 25 mg/l, T SO ₂ – 115 mg/L, Total extract 20.6 g/l, Sugar free extract 19.5 g/l 1335 l / 1780 bottles 19 August 2019	
3	<u>Tasting and Food Pairing Notes</u> Fresh apricots with hints of almonds and honeydew melon on the nose. Sweet honeycomb, ripe fig, hints of gooseberries and pink lady apples, cinnamon and apfelstrudel. Balanced mouthfeel and rounded finish. Gorgeous as an aperitif, with chicken-a-la-king, grilled calamari, and seafood pasta dishes.		
4	<u>Vineyard Information</u> Total Vineyard Area: Cultivar: Block area: Rootstock: Clones: Block number: Year of Planting: Soil types: Farming methods: General Manager: Viticultural Consultant: Vineyard Manager:	18 hectares Viognier 0.436 hectares Richter 99 RY30C ME04C 2010 Clovelly (CV1) and Constantia (Ct1) Integrated Production of Wine (IPW) as prescribed by the Wine and Spirit Board Bernard Nicholls Paul Wallace – Vinewise - 1999 to 2006 (Development), Danie Kritzinger present Bertus de Clerk	